Otis Spunkmeyer, Inc.,
14490 Catalina Street,
San Leandro, CA 94577

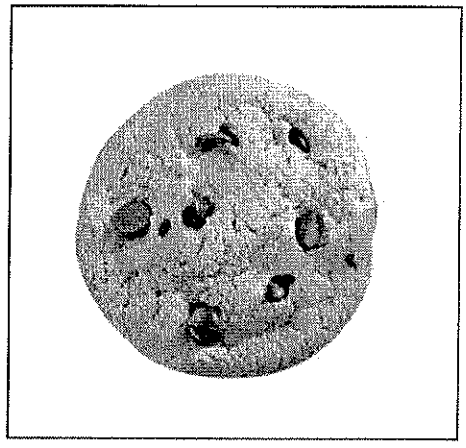
Date last updated: 14 September 2009

Value Zone® Frozen Cookie Dough

Chocolate Chip

Item Code: 58100
Item Size: 1oz - 20 lbs. - Approx. 320/Case
Case Pack: 320
Net Case Weight: 20lb

UD



Semi-sweet chocolate chips in every bite make this a favorite.

Contains 0.5 bread servings.

Nutrition Facts

Serving Size 1.0 oz. (28g)
Servings Per Container

Amount Per Serving	
Calories 130	Calories from Fat 50
	% Daily Value*
Total Fat 6g	9%
Saturated Fat 3g	15%
Trans Fat 0g	
Cholesterol 5mg	2%
Sodium 95mg	4%
Potassium 25mg	1%
Total Carbohydrate 17g	6%
Dietary Fiber 1g	2%
Sugars 10g	
Protein 1g	

Vitamin A 2%	• Vitamin C 0%
Calcium 0%	• Iron 4%
Thiamin 4%	• Riboflavin 4%
Niacin 2%	• Folate 4%
Phosphorus 2%	• Magnesium 2%
Zinc 0%	

*Percent Daily Values are based on a 2,000 calorie diet

Ingredients
Enriched Bleached Flour (Wheat Flour, Malted Barley Flour, Niacin, Reduced Iron, Thiamin Mononitrate, Riboflavin, Folic Acid), Sugar, Chocolate Chips (Sugar, Unsweetened Chocolate, Cocoa Butter, Dextrose, Soy Lecithin, Vanilla), Palm Oil, Margarine (Palm Oil, Soybean Oil, Water, Salt, Mono- and Diglycerides, Natural Flavor, Vitamin A Palmitate, Beta Carotene), Eggs, Water, Invert Sugar, Molasses, Baking Soda, Salt, Natural and Artificial Flavor.
Contains: Wheat, Eggs, Soybeans and Milk

Shelf Life

1 year (unopened) from the date of production when stored at or below 0° F (-18° C).
24 hours when baked and stored in our display or other container.

Baking Instructions

Pre-heat oven to desired temperature.

Otis Commercial Oven: 280 F (138 C) for 15 - 18 min.
Convection Oven: 300 F (149 C) for 10 - 12 min.
Commercial Rack Oven: 325 F (163 C) for 10 - 12 min.
Residential Oven: 325 - 350 F (163 - 177 C) for 16 - 18 min.

Actual baking time will depend on the dough temperature, number of cookies baked, oven air flow and oven temperature accuracy.

Place cookies on parchment paper.

Cookie placement on a standard institutional 18 x 26" baking sheet is as follows: Place up to 35 (5x7) cookies per sheet pan. Using an Otis Oven and 9.75 x 14.75 inch parchment paper, place in a 3 x 4 pattern on the baking sheet.

Cookie should cool for 20 to 30 minutes prior to removing from the parchment paper. Cookies are still baking while cooling on the pan.

Properly baked cookies should have a golden brown color, and should be firm on the outside and have a soft moist interior.

Underbaked cookies will appear pale, slightly grey in the center, greasy, and have a soft pliable texture.

Overbaked cookies will appear medium brown to dark brown in color, and will have a firm to hard texture.

Defrosting / Handling Tips

Do not thaw before use. Keep frozen in original packaging.

Otis Spunkmeyer, Inc.,
14490 Catalina Street,
San Leandro, CA 94577

Date last updated: 14 September 2009

Value Zone® Frozen Cookie Dough

Reduced Fat Carnival

Item Code: 55318	**Item Size:** 1oz - 20 lbs. - 384/Case
Case Pack: 384	**Net Case Weight:** 24lb

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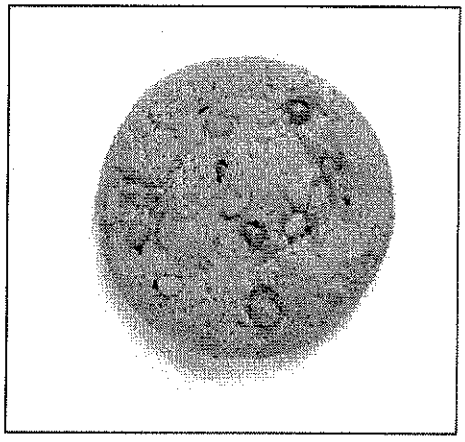
All of the fun, without all of the fat. A Reduced Fat mixture of chocolate chips and fun colorful coated candies.

Contains .75 bread servings.



Nutrition Facts

Serving Size 1.0 oz. (28g)
Servings Per Container

Amount Per Serving	
Calories 118	Calories from Fat 30
	% Daily Value*
Total Fat 3g	5%
Saturated Fat 1g	6%
Trans Fat 0g	
Cholesterol 5mg	2%
Sodium 80mg	3%
Potassium 25mg	1%
Total Carbohydrate 19g	6%
Dietary Fiber 1g	2%
Sugars 9g	
Protein 1g	

Vitamin A 2%	• Vitamin C 0%
Calcium 0%	• Iron 4%
Thiamin 6%	• Riboflavin 4%
Niacin 4%	• Folate 4%
Phosphorus 2%	• Magnesium 0%
Zinc 0%	

*Percent Daily Values are based on a 2,000 calorie diet.

Ingredients
Enriched Flour (Flour, Niacin, Reduced Iron, Thiamin Mononitrate, Riboflavin, Folic Acid), Sugar, Rainbow Drops (Semi-sweet Chocolate [Sugar, Unsweetened Chocolate, Cocoa Butter, Butter Oil, Dextrose, Soy Lecithin, Vanillin], Sugar, Coloring [Includes Yellow 5 Lake, Yellow 6 Lake, Blue 2 Lake, Red 40 Lake, Blue 1 Lake, Yellow #6, Yellow #5, Blue #1], Confectioner's Glaze [Carnauba Wax, Beeswax, Shellac]), Margarine (Palm Oil, Water, Soybean Oil, Salt, Mono- and Diglycerides, Natural Flavor, Vitamin A Palmitate, Beta Carotene), Eggs, Water, High Fructose Corn Syrup, Soybean Oil, Molasses, Mono- and Diglycerides, Baking Soda, Natural and Artificial Flavors, Fruit Powder (Pear, Apple, Plum), Salt, Lecithin, Sodium Aluminum Phosphate, Sodium Alginate.
Contains: Wheat, Eggs, Soybeans and Milk

Shelf Life

1 year (unopened) from the date of production when stored at or below 0° F (-18° C).
24 hours when baked and stored in our display or other container.

Baking Instructions

Pre-heat oven to desired temperature.

Otis Commercial Oven: 280 F (138 C) for 14 - 17 min.
Convection Oven: 300 F (149 C) for 10 - 12 min.
Commercial Rack Oven: 325 F (163 C) for 10 - 12 min.
Residential Oven: 325 - 350 F (163 - 177 C) for 16 - 18 min.

Actual baking time will depend on the dough temperature, number of cookies baked, oven air flow and oven temperature accuracy.

Place cookies on parchment paper.

Cookie placement on a standard institutional 18 x 26" baking sheet is as follows: Place up to 35 (5x7) cookies per sheet pan. Using an Otis Oven and 9.75 x 14.75 inch parchment paper, place in a 3 x 4 pattern on the baking sheet.

Cookie should cool for 20 to 30 minutes prior to removing from the parchment paper. Cookies are still baking while cooling on the pan.

Properly baked cookies should have a golden brown color, and should be firm on the outside and have a soft moist interior.

Underbaked cookies will appear pale, slightly grey in the center, greasy, and have a soft pliable texture.

Overbaked cookies will appear medium brown to dark brown in color, and will have a firm to hard texture.

Defrosting / Handling Tips

Do not thaw before use. Keep frozen in original packaging.

Otis Spunkmeyer, Inc.,
14490 Catalina Street,
San Leandro, CA 94577

Date last updated: 15 September 2009

Value Zone® Frozen Cookie Dough

Reduced Fat Oatmeal Raisin

Item Code: 55313	**Item Size:** 1oz - 20 lbs. - 384/Case
Case Pack: 384	**Net Case Weight:** 24lb

UD

The Reduced Fat version of the clasic with rolled oats, real California raisins and cinnamon spice.

Contains 0.75 bread servings.

Nutrition Facts

Serving Size 1.0 oz. (28g)
Servings Per Container

Amount Per Serving	
Calories 110	Calories from Fat 30
	% Daily Value*
Total Fat 3.5g	5%
Saturated Fat 1g	6%
Trans Fat 0g	
Cholesterol 10mg	3%
Sodium 100mg	4%
Potassium 50mg	1%
Total Carbohydrate 18g	6%
Dietary Fiber 1g	3%
Sugars 8g	
Protein 2g	

Vitamin A 2%	• Vitamin C 0%
Calcium 0%	• Iron 4%
Thiamin 6%	• Riboflavin 2%
Niacin 2%	• Folate 4%
Phosphorus 4%	• Magnesium 2%
Zinc 2%	

*Percent Daily Values are based on a 2,000 calorie diet.

Ingredients
Enriched Flour (Flour, Niacin, Reduced Iron, Thiamin Mononitrate, Riboflavin, Folic Acid), Sugar, Oats, Raisins, Margarine (Palm Oil, Water, Soybean Oil, Salt, Mono- and Diglycerides, Natural Flavor, Vitamin A Palmitate, Beta Carotene), Eggs, Invert Sugar, Maltitol, Soybean Oil, Molasses, Mono- and Diglycerides, Baking Soda, Salt, Natural and Artificial Flavor, Cinnamon, Sodium Aluminum Phosphate, Lecithin.
Contains: Wheat, Eggs and Soybeans

Shelf Life

1 year (unopened) from the date of production when stored at or below 0° F (-18° C).

24 hours when baked and stored in our display or other container.

Baking Instructions

Pre-heat oven to desired temperature.

Otis Commercial Oven: 280 F (138 C) for 14 - 17 min.
Convection Oven: 300 F (149 C) for 10 - 12 min.
Commercial Rack Oven: 325 F (163 C) for 10 - 12 min.
Residential Oven: 325 - 350 F (163 - 177 C) for 16 - 18 min.

Actual baking time will depend on the dough temperature, number of cookies baked, oven air flow and oven temperature accuracy.

Place cookies on parchment paper.

Cookie placement on a standard institutional 18 x 26" baking sheet is as follows: Place up to 35 (5x7) cookies per sheet pan. Using an Otis Oven and 9.75 x 14.75 inch parchment paper, place in a 3 x 4 pattern on the baking sheet.

Cookie should cool for 20 to 30 minutes prior to removing from the parchment paper. Cookies are still baking while cooling on the pan.

Properly baked cookies should have a golden brown color, and should be firm on the outside and have a soft moist interior.

Underbaked cookies will appear pale, slightly grey in the center, greasy, and have a soft pliable texture.

Overbaked cookies will appear medium brown to dark brown in color, and will have a firm to hard texture.

Defrosting / Handling Tips

Do not thaw before use. Keep frozen in original packaging.

Otis Spunkmeyer, Inc.,
14490 Catalina Street,
San Leandro, CA 94577

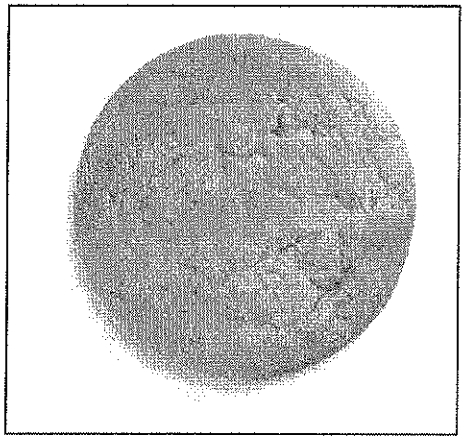
Date last updated: 10 April 2014

Value Zone® Frozen Cookie Dough

Sugar

Item Code: 58104	**Item Size:** 1oz - 20 lbs. - Approx. 320/Case
Case Pack: 320	**Net Case Weight:** 20lb

UD



A simply classic cookie with the right blend of sweetness.

Contains 0.5 bread servings.

Nutrition Facts

Serving Size 1.0 oz. (28g)
Servings Per Container

Amount Per Serving	
Calories 120	Calories from Fat 50
	% Daily Value*
Total Fat 6g	8%
Saturated Fat 2.5g	11%
Trans Fat 0g	
Cholesterol 5mg	2%
Sodium 105mg	4%
Potassium 15mg	0%
Total Carbohydrate 18g	6%
Dietary Fiber 0g	1%
Sugars 10g	
Protein 1g	

Vitamin A 5%	• Vitamin C 0%
Calcium 0%	• Iron 2%
Thiamin 6%	• Riboflavin 4%
Niacin 4%	• Folate 4%
Phosphorus 2%	• Magnesium 0%
Zinc 0%	

*Percent Daily Values are based on a 2,000 calorie diet.

Ingredients:
Enriched Bleached Flour (Wheat Flour, Malted Barley Flour, Niacin, Reduced Iron, Thiamin Mononitrate, Riboflavin, Folic Acid), Sugar, Margarine (Palm Oil, Water, Soybean Oil, Salt, Mono- and Diglycerides, Natural Flavor, Vitamin A Palmitate, Beta Carotene), Eggs, High Fructose Corn Syrup, Salt, Baking Soda.
Contains: Wheat, Eggs and Soybeans

Shelf Life

1 year (unopened) from the date of production when stored at or below 0° F (-18° C).
24 hours when baked and stored in our display or other container.

Baking Instructions

Pre-heat oven to desired temperature.

Otis Commercial Oven: 280 F (138 C) for 15 - 18 min.
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Place cookies on parchment paper.

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Defrosting / Handling Tips

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